

FISHERY PRODUCTS INSPECTION

FISHERY PRODUCTS AND ESTABLISHMENTS INSPECTED IN CALENDAR YEAR, 1995

Region	Edible fishery products						
	Establishment (1)		Amount inspected				Total
	SIFE (2)	In-Plant (3)	Grade A (4)	PUFI (4)	No Mark (5)	Lot (6)	
	-Average number-		-----Thousand pounds-----				
Northeast.....	1	90	32,228	168,352	46,769	112,840	360,190
Southeast.....	0	136	19,055	86,745	53,837	124,079	283,716
West.....	12	86	24,480	109,914	87,822	146,761	368,978
Total, 1995.	12	312	75,764	365,011	188,428	383,680	1,012,884
Total, 1994.	11	277	78,922	323,584	100,556	448,734	961,796

(1) These establishments are inspected under contract and certified as meeting U.S. Department of Commerce (USDC) regulations for construction and maintenance of facilities and equipment processing techniques, and employment practices.

(2) Fish processing establishments approved for sanitation under the Sanitary Inspected Fish Establishment service (SIFE). Products are not processed under inspection.

(3) Sanitarily inspected fish establishments processing fishery products under USDC inspection. As of December 1995, 80 of these establishments were in the Hazard Analysis Critical Control Point (HACCP) Program.

(4) Products processed under USDC inspection in inspected establishments and labeled with USDC inspection mark as "Packed Under Federal Inspection" (PUFI) and/or "U.S. Grade A."

(5) Products processed under inspection in inspected establishments but bearing no USDC inspection mark.

(6) Lot inspected and marked products checked for quality and condition at the time of examination and located in processing plants, warehouses, cold storage facilities, or terminal markets anywhere in the United States.

Note:--Table may not add due to rounding.

Source:--NMFS, Office of Trade and Industry Services, F/TS4.